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magazine

# PUB



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## Welcome to another edition of The Pub Magazine

Welcome fellow Pub Lovers to another edition of The Pub Magazine, this time we travel to pubs in King City, Mildmay, Port Perry, Jackson's Point, Barrie and Scarborough. We pop into Stout Irish Pub, which has become quite the Toronto beer destination. Mallorie tells us of her love for Home Brewing while the Roving Beer Reporter visits Lake of Bays brewery. We talk to Tony Elenis, president of the ORHMA about the new initiative regarding Best Bar None, a program that awards bars with a star of excellence.

I chat to Tim Spears who is the number 1 Alexander Keith's fan in the country, no make that the world. It's all good my friends, now pull up a barstool as the Pub is now open.

*Cheers*  
Bill Perrie, Canada's Pub Guy

*Cheers*  
Billey Perrie



## Look Who's Pouring'

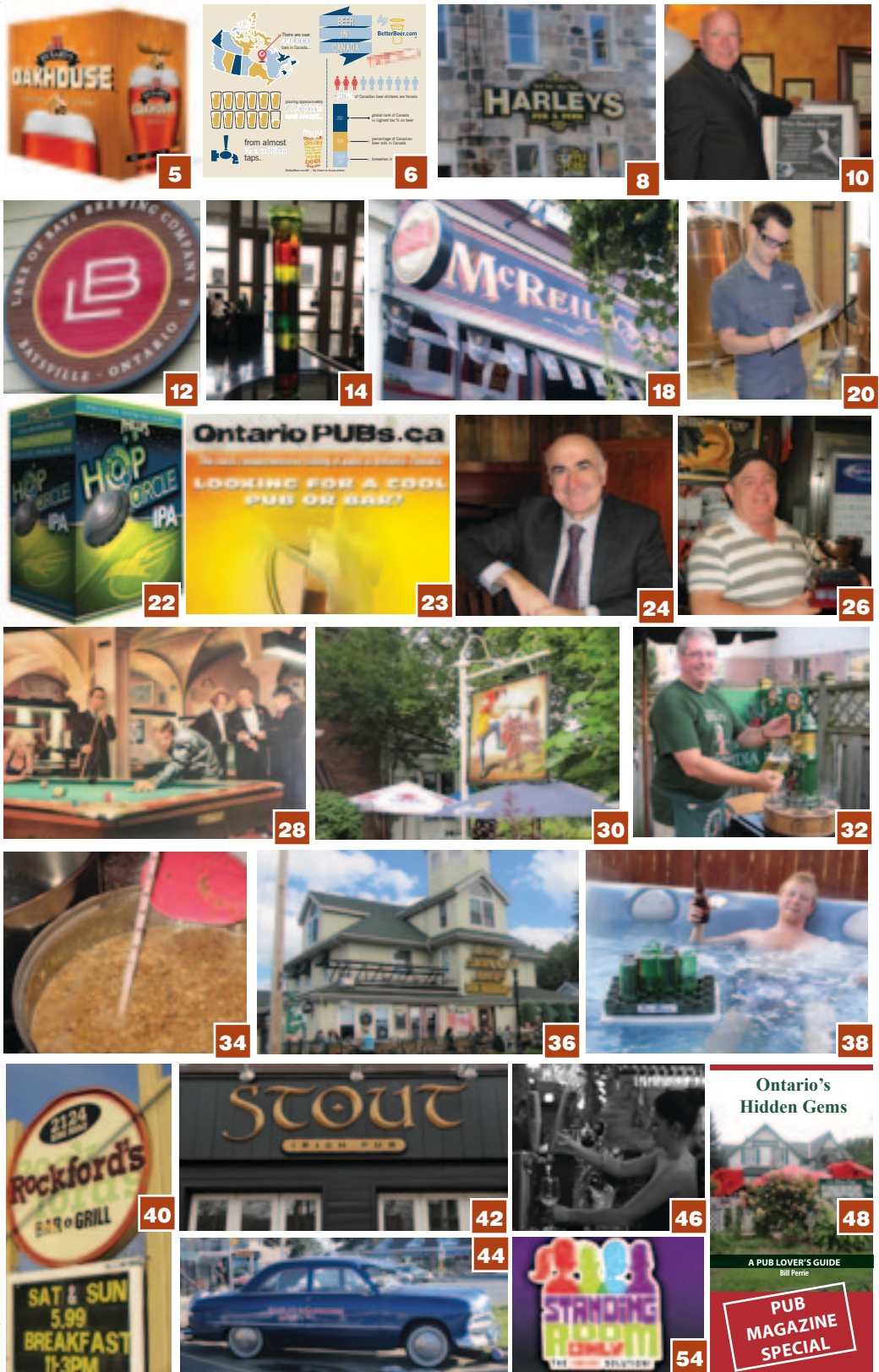


**Michelle, Sargent Peppers Aurora**



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**Ontario's Hidden Gems**  
 A PUB LOVER'S GUIDE  
 Bill Perrie  
**PUB MAGAZINE SPECIAL**

# The One & Only Lions Winter Ale is Back!

Available in 6 pack bottle & in the new look Winter Mingler

**Toronto, ON** – The air is getting crisp and the leaves are falling, which can only mean one thing - Granville Island Brewing's Lions Winter Ale is back in bottles and draught!

"Our original Lions Winter Ale is a local favourite - we look forward to brewing it every year for winter and its one we get calls about year round!" says GIB brewmaster Vern Lambourne. "Combining premium malt with aromatic specialty hops, the vanilla-like finish of this robust ale is a great excuse to get out of the cold and enjoy a fantastic winter beer."

New to Ontario Beer Stores, GIB's Winter Mingler mixed 12-pack features Lions Winter Ale and includes Kitsilano Maple Cream Ale, English Bay Pale Ale and our original brew, Island Lager. Granville's Mingler pack is Ontario's best choice for craft beer variety.

We're gearing up for a West Coast winter with the release of flavourful beers to pair with all of the good times and activities that come with the season! Lions Winter Ale is now available in



6-packs in The Beer Store (\$12.95), in mid-November in individual 473ml cans (\$2.85) in LCBOs, and on tap at your favourite pub or restaurant.

For more information on GIB's activities, visit [www.gib.ca](http://www.gib.ca), check us out on Facebook at [www.facebook.com/granvilleislandbrewing](http://www.facebook.com/granvilleislandbrewing) or follow us on Twitter via @itsgoodtobehere.

## About Granville Island Brewing (GIB)

Established in Vancouver, BC in 1984, Granville Island Brewing (GIB) is Canada's first microbrewery offering a variety of award-winning beers. GIB is dedicated to crafting only the finest premium beers to provide consumers with the ultimate tasting experience. In celebration of its West Coast heritage GIB names each beer after iconic Vancouver locations that embody the local lifestyle. GIB's English Bay Pale Ale, Robson Street Hefeweizen and now seasonal favourite Lions Winter Ale are three of the brand's West Coast inspired ales available in Ontario. For more information, visit [www.gib.ca](http://www.gib.ca)

## Rickard's Oakhouse

With four brands already under their belt the Rickard's family has grown to include well crafted seasonals, last Autumn the Cardigan was available at many bars and retail for those who like speciality one off's. For the winter season one can now find a winter lager aptly named Oakhouse.

This beer has been aged with lightly toasted oak and has a deep amber hue along with a subtle overtone of vanilla. It comes in at a 5.5% alcohol volume and is a perfect match for hearty stews. Oakhouse is available in six packs at The LCBO and select bars on tap for a limited time only.



# BetterBeer.com Begins Franchise Expansion

Whitby, Ontario based hospitality services provider, BetterBeer.com® has started to offer its unique franchise across Canada.

BetterBeer.com is an innovative, professional and results-driven hospitality service business, providing unique draught beer quality audits, certification and training programs to restaurants, bars and other establishments pouring draught beer; helping breweries and hospitality professionals pour better quality beer, save money and increase sales.

Steve Riley, CEO of BetterBeer.com and of only nine Certified Cicerone (Beer Sommelier) in Canada, said "After spending ten years managing restaurants and bars across Canada, I realized that there was no complete solution in the market for the large amount of money that went down the drain in draught spillage. For the past twelve years we have been developing and growing a program that addresses the establishment's draught equipment and the staff who



pour the beer. We are excited about being able to offer our very exciting franchise across Canada, where our high level of support, training and unique programs will help us to develop quickly and cement ourselves as Canada's Draught Quality Certification Program. We have already noticed a great deal of interest from across the country – people love beer! We offer a franchise system that is different from all the others on the market – it's in the beer business."

CanFranGlobal President Gareth Parry said, "BetterBeer.com is a truly unique franchise and Steve has developed an excellent franchise system. Their plans are for controlled growth across Canada. This is an industry that touches every part of Canada and beyond, giving their business model long term growth and development potential."



There are over **44,000** bars in Canada...

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**OVER 200** breweries in Canada

~**30%** of Canadian beer drinkers are female

BetterBeer.com® – Go there to know where.

Mr. Riley continued, "Our vision is to help our clients improve draught beer sales through relevant, customized, engaging training seminars and monthly quality certification audits program. Over the past twelve years, we have conducted more than 1,500 educational sessions and our franchise program will help us to expand our services to every corner of the country. The beer market is worth almost ten billion dollars in Canada and beer is served through almost 45,000 establishments, so the business potential is huge. Our franchise opportunity has a low-entry investment, straightforward operations, flexible working schedules and can be home-based. We provide our franchisees with extensive initial and on-going training and support, innovative marketing and a very well established and respected brand name."

Parry added, "The team at BetterBeer.com has many years of hospitality experience and are committed to delivering an excellent support system for the Canadian market. They are approaching the market through a flexible franchise offering, including area development opportunities."

BetterBeer.com, who is a member of the Canadian Franchise Association (CFA), is seeking like-minded franchisee candidates that share their passion for excellence, are self-motivated, ethical and goal-focused, together with an enjoyment for beer and a contact network in the hospitality industry.

For more information on BetterBeer.com franchise opportunities, please visit [www.BetterBeer.com/franchise](http://www.BetterBeer.com/franchise).



# Harley's Pub and Perk

87 Elora Street, Mildmay, ON

Ph: 519 367 2683

[www.harleypubandperk.com](http://www.harleypubandperk.com)

This grand old building had once belonged to owner Nikk's family for over a hundred years and was one of the reasons that Nikk found herself buying the building when it came up for sale. Nikk owned the coffee shop that was adjacent to the bar and she thought that it would make good business to combine them both, with lots of hard work and enthusiasm Harley's Pub and Perk has taken off in a big way.

The bar reflects the days when ladies and escorts had one room and men only had the other, today the bar still has the two sections and one side is still referred to as the ladies side. Brick and drystone walls separate the areas with a large double sided gas fire insert added for ambience and warmth. A games section at the end of one room houses a pool table, shuffleboard and a pinball machine.

The walls are adorned with many old photographs depicting the area and bygone sports teams.

The sit down bar is at the end of the room with an old impressive gantry behind and one of the original support posts still doing its job.

The building is part of the town's heritage Christmas tour and indeed oozes with historic charm.







The Perk next door is open early for breakfast and it is also used as a room for overspill on busy pub nights. Nikk is famous for her home made butter tarts and people come from all over just to pick them up.

The menu is varied with a great selection of locally sourced items. One in house favourite is the Bruce meets Grey grilled cheese with local Pine River caramelized onion cheddar with West Grey smoked bacon on marble rye bread. Nikk frequently holds wine nights as well as beer and food pairing evenings. Entertainment on two Fridays a month, check the website for details.

The pub has a tradition on Christmas Eve whereas one of the regulars plays the in house piano and everyone joins in a Christmas singalong.

A building that has graced Mildmay since 1872, a great piece of history and a wonderful place to stop for a pint and a butter tart.





# The Irish Harp Pub

245 King Street,  
Niagara on the Lake, ON  
Phone: 905 468 4443  
[www.theirishharp.com](http://www.theirishharp.com)



The bar in this friendly pub was built in Ireland then shipped over. Owner Trevor Smyth, himself from County Derry, wanted to make his pub as authentic as possible and has done a great job in recreating a warm and friendly Irish local.

The sit down bar is to your right with a large ornate gantry which includes an Irish Harp mirror as its centrepiece. At the end of the bar is a cozy snug area with its own opening to the bartender for a more personalised service.

The large dining room has many high top tables by the windows and a large central brick fireplace, another dining room is to the right of the pub and again features a central fireplace.

The front of the pub has a small unique patio with bar stools, a great place to sit with your pint and wings.

The bar has twenty four taps including Sam Adams, Magners cider, Tankhouse Ale and their very own locally brewed house brands.



50 Shades of Gray Night



The menu features many Irish favourites such as Dublin steak and Guinness pie, an Irish hot pot and a gold medal winning chicken curry.

Entertainment every weekend that will frequently include recording artists all the way over from the Emerald Isle. The pub has many theme nights throughout the year such as Beer and Books and popular quiz nights, check the website for details.

One event that the pub did recently was a '50 Shades of Gray Evening,' here guests gathered to chat about the book and Trevor hosted the night that included a 50 Shades quiz. The place was a full house and people showed up wearing masks and even a few brought fur wrapped handcuffs. All good fun and everyone had a great time.

Good food, good staff and most of all great 'craic'. (fun and chat)



Trevor





Glenn, The Roving Beer Reporter



# LAKE OF BAYS BREWING COMPANY

2681 Regional Rd 117, Baysville, ON • 705-767-2313 • [www.lakeofbaysbrewing.ca](http://www.lakeofbaysbrewing.ca)

When it comes to looking for new beer flavours, leave it to the Roving Beer Reporter. While visiting my local pub recently, the owner asked me to sample a new beer he was trying out, Lake of Bays. I was pleasantly surprised because being old school I'm pretty set in my flavours. Having tasted both of the flavours they have on tap, I moved from pleasantly surprised to being very impressed.

Well I'm going to cut to the chase. Having now tasted the Lake of Bays product, my next step was to make a trip to the Lake of Bays Brewing Company. I had arranged the trip up to the brewery at the end of October. I had envisioned a nice quiet road trip in fall, take in some fall colours. Wrong, they were having Earthquakes in Vancouver, Tsunamis in Hawaii, and Hurricane Sandy had just hit Ontario. Nothing was going to stop this RBR, the visit had now turned into a mission.

Armed with my co-pilot and beer advisor Mervyn Wallace, we set off for Baysville in the Lake of Bays. Several times we were stopped en-route by Grizzly Bears and Moose urging us to turn back, but my co-pilot said "were not quitting now, were on a mission Glenn, drive on". Well about a half a day later we arrived at the brewery nestled in the tiny town of Baysville.

The Lake of Bays Brewing Company may be a new brewery, but they like to feel they have a little bit of brewing history on their side! The photo you see here was taken in Preston Lancashire, U.K. in the late 19th century, and shows the Lea's Virgins Inn, a pub and travellers inn that is reputed to have been the last surviving thatch-roofed building in Preston. As early as 1873, the Inn's owner was listed as one Thomas Lea, great-great-great-grandfather of Lake of Bays Brewing President, Darren Smith.





Thomas Lea passed away in the 1870's, and by 1877 his wife Jane had taken over as victualler, remaining in that position until the Inn was demolished around the turn of the century to make room for a post office.

Since transportation and storage were much less developed in the 19th century England than they are today, pubs couldn't rely on regular shipments of casks from established breweries to keep the beer flowing. This was especially true in smaller towns such as Preston.

Thomas and Jane Lea almost certainly brewed their own beer on premises to serve their clientele, and the Inn was apparently a popular spot for food and company among the farmer's wives from the town market!

And so, at the Lake of Bays Brewing Company, they like to think they are continuing the family brewing tradition after a short break of just over a century. They hope you'll come see what brewing is all about at their new (regrettably un-thatched) building).

Work started on the Lake of Bays Brewery in 2007, and was officially open for business in 2010, owner and President Darren Smith tells me. "Our philosophy is simple – beer drinkers deserve the best". We are dedicated to bringing you the finest in premium craft beer, rest assured, Lake of Bays will always be brewed in small batches using all – natural ingredients at our brewery in

Baysville, Ontario". Lake of Bays Brewing: beer that sets the standard for quality and flavour.

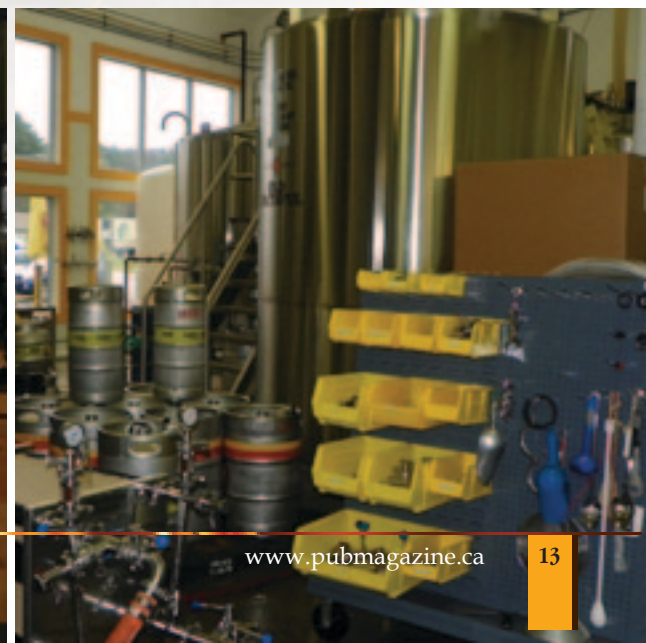
Head Brew master Dan Unkerskov with over 30yrs experience in brewing certainly has the gift when it comes to not just flavours, but aromatics. For example their Crosswind Pale Ale, which is always available is crisp, thirst quenching and smooth with a good body, pear, apple & grapefruit aromatics. Spark House Red Ale, again readily available is smooth, full bodied, brady with a nice dry finish that includes caramel and toffee aromatics.

Autumn Seasonal Old North Mocha Porter is robust with multiple layers such as coffee, chocolate, vanilla, molasses and a beautiful finish. 10 Point IPA is bold, robust and complex with a long finish; earthy pink grapefruit and pine aromatics.

Dan informs me there will be two new flavours to look forward to next year. The first will be available in February called Spring Maple and the second is Rock Cut Baysville Lager, which will be available in April.

This Roving Beer Reporter feels confident that with the leadership skills of Darren along with the 30yrs Brewing skills of Dan and their 25 employees, this brewery is destined for success.

For further information on Lake of Bays Brewing Company please go to [www.lakeofbaysbrewing.com](http://www.lakeofbaysbrewing.com). Cheers!





Glenn, The Roving Beer Reporter

# WHISKY MAGIC AND DRINK LAYERING

How many times have you been in a bar or pub and watched the bartender create an amazing drink. I know I have on many an occasion watched drink creations happen before my very eyes. So if you would like to learn a few tips on how this happens, read on a while.

Mixing drinks used to be a simple procedure, just grab a shot add your favourite mix add some ice and lemon and you have another happy customer. But mixing drinks has come a long way since those days. A bartender today has to not only have the necessary skills of mixing drinks, but also a degree in science, "I'm just kidding", but to watch a bartender today can be very entertaining.

Does anyone remember the movie from the 80's 'Cocktail'? Well the movie revolved around a bar where the bartenders would perform amazing tricks tossing and juggling bottles of liquor and free pouring etc. But it was the entertaining fact that these bartenders could do these amazing featsto bring in clientele. I remember after the movie previewed how many bars had staff imitating the bartenders in that movie. I often wondered how many bottles were broken during rehearsal for the movie.

Any time this Roving Beer Reporter wants to get updated and learn the latest not only in bar creations and drink technology, I trip over to the Bartending School of Ontario, which is located at 2159 Danforth Avenue in Toronto. Diana Roberts along with partner Rob Berry have been teaching the art of mixing and layering drinks for a combination of 37yrs, so I feel I am in the right place to learn a thing or two. "So Diana, what is going on over there" I ask. "Rob is going to teach you the art of turning water into whisky", she says."Well you have my undivided attention, how do they do that".

"Well Glenn" says Rob, "first you need two shot glasses both the same size, you fill one shot glass with water and the other

with whisky.Now you need a playing card or business card to put between the water and the whisky. Carefully line up the glasses one on top of the other, slide out the card and wait until water switches place with the whisky". "Wow that's amazing Diana, how and why does that happen"?

"Well here's where science takes over Glenn, Since the water is more dense than the alcohol (meaning that water molecules are more closely packed together and there are more of them in the same sized shot glass), they will head downward pushing the alcohol upward.This is called displacement Glenn and as you can see, given enough time, usually about ten minutes, the whisky and water will change places".

"So how many shots of whisky before you had that trick mastered Rob, a few shots. Well it certainly makes for a good party trick, but make sure you practice at home before trying this in a bar or for sure you can spend a lot of money".

"Well I'd like to see you do that again Rob, only this time I'm going to have a couple of sips o' that whisky to make sure that it is whisky you are using". "Go ahead, Glenn, we only use the finest products to teach our students at BSO". "Yep, that's whisky, I gotta show my publisher this trick, I might even get a raise. Good luck with that Glenn, a raised eye brow maybe".

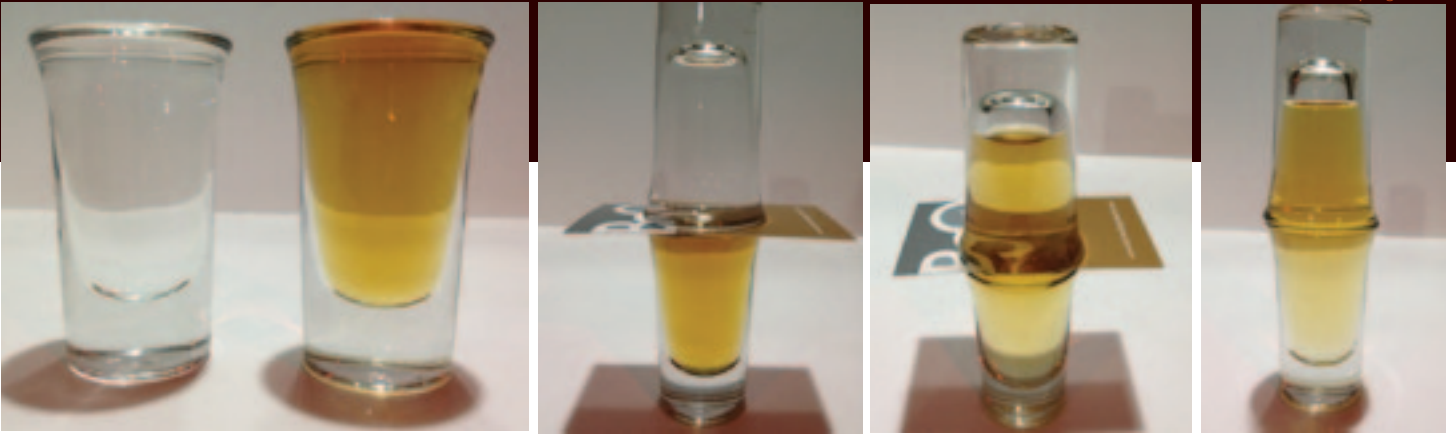
## DRINK LAYERING...

"I see students at the other end of the Bar Diana, what are they learning today". "They are learning the art of layering drinks Glenn". "That's always fascinated me Diana, how long has drink layering been around". "No one knows for sure Glenn, but Pousse Café was saidto have originated in France around the beginning of the 20th century, and that's the one Rob will be showing how to make today".



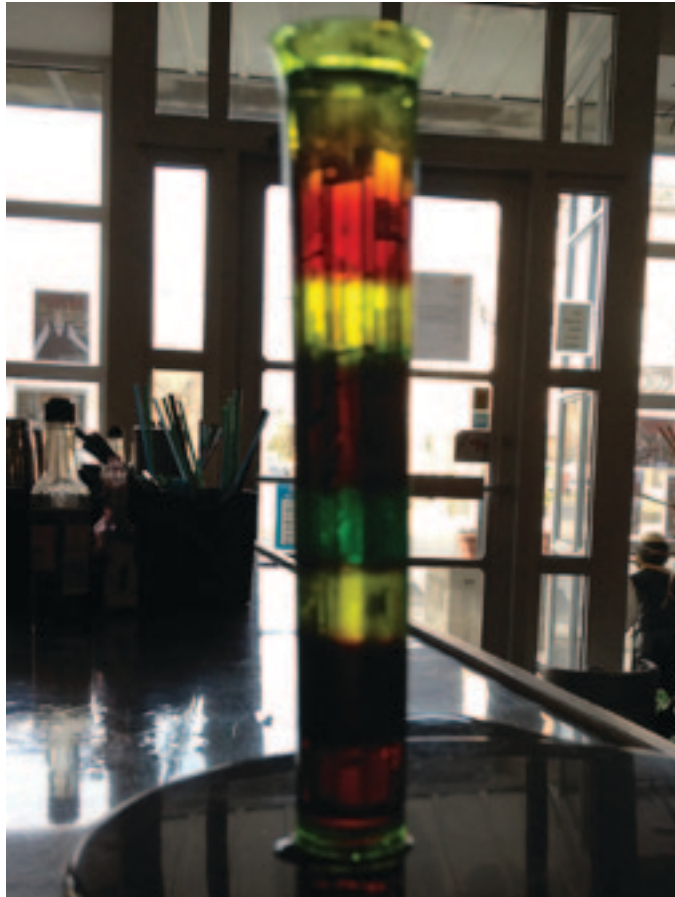
Nicole





“There are several variations of this drink Glenn meaning you can add as many layers as you choose. The original drink consisted of 5 different shots. Rob will demonstrate one that has 7 shots, first and then show how you can use as many as 12 different shots. First you need a shot glass, then you add equal amounts of Grenadine, Cassis, Cacao, Banana Liqueur, then Coffee Liqueur, then Sour Puss Raspberry, and top with Blue Curacao”.

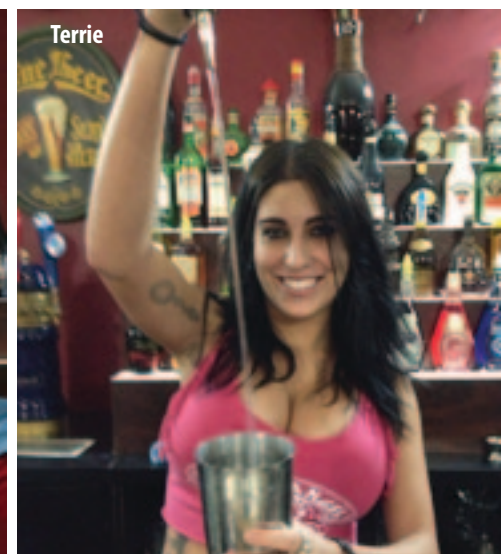
“Should you want to really impress your friends, add a little Brandy on top for flaming”. While Rob is making that drink Glenn, don’t forget, you can layer Beer also”. A few that come to mind are Black Velvet, that’s a mix of Cider and Guinness, Black and Tan, a mix of Smithwicks and Guinness, and a really smooth Black and Tan with Kilkenny and Guinness, each of



these drinks you float the Guinness on top of the Cider or Beer”. “That sounds like a drink I’d like to try one day”.

But tell me Diana “why does the Guinness float on top of Cider or beer”? “Good question Glenn, Guinness is actually infused with Nitrogen which makes it lighter, causing it to float”. “That’s very interesting Diana, I’m glad I asked”.

“O.K so Rob is ready to start the other Pousse Café, only this time using 12 Liqueur’s”. 1st the Grenadine, then Cassis, Banana and Coffee liqueur, then Sour Puss Raspberry, Slow Gin, Peach Schnapps, Melon Liqueur, then Blue Curacao, Cherry Brandy, Bourbon and finally Soho Litchi”. As you can see Glenn, Rob uses a test tube to layer this drink as it holds an ounce and a half, the other shot glass held an ounce and a quarter.



When it comes to layering drinks, you are only bound by your creativity. In the hospitality industry, be it a bar, roadhouse or pub, creativity sells.

### THE PERFECT PINT

Of all the things that are important to this Roving Beer Reporter, a perfect pint is at the top of the list. I have lost count of bartenders stories as to why a pint of beer is flat, from warm glasses to dirty glasses and from a new keg to an old keg, I have heard a lot of stories.

While discussing this problem with Rob Berry at The Bartending School of Ontario, Rob felt obligated to put pen to paper and get this information out to bar-owners and bartenders alike through Pub Magazine.

Draught systems use Co2 or mixed with nitrogen in varying proportions. Compressed air is not recommended. Properly used, the gases maintain the correct carbonation in the beer which helps preserve the flavours. The gas also propels the beer from the keg to the faucet. Check the regulator for the proper psi.

Check the keg valve, make sure the rubber washer doesn't have any cracks or holes. These damages will not allow you to pour beer properly. You will constantly get foam, which will result in lost products and profits. Another way you can make sure you don't lose too much product is to have a F.O.B. system in place. FOAM ON BEER. FOB's keep air out of the beer lines.

Clean lines are imperative to a perfect pint. Beer lines should be cleaned on a regular basis. Pouring beer in the appropriate glass, for the appropriate beer will give you the customer the best experience tasting their beer. Rinsing the glass before pouring is highly recommended, this will rinse any chemicals left on from the dishwasher. It will also chill the glass.

Frozen glasses water down the beer, unfortunately changing the taste. Pouring draught, the glass should be on a 45 degree angle. As the glass fills, make sure the brass or stainless taps do not touch the beer. It will change the taste of the beer, giving it a metallic taste. Draught beer should have at least half to three quarter inch head. There is no such thing as too much head except on beer. Head helps keep your beer fresh.

Head helps keep carbonation, flavours and aromas in beer, bottles as well. The best way to enjoy beer is to pair it up with food. It's not just cheese and wine any more. The flavours in your food will help enhance your beer.

#### Cheers! Rob Berry, Bartending School of Ontario.

For bar owners and bartenders alike, I feel this is valuable information. It seems for the most part in the industry, if a bartender has a smart serve card, they're hired. On many occasion I have observed as a bar owner teaches a new bartender how to pour drinks, when in actual fact, they don't know themselves how to pour a drink.

For a bar owner to trust what is written on a resume or believe what they hear when it comes to what experience a bartender



has, wouldn't it make sense to consult with the professionals in the industry. The professionals are just a phone call away. Should you as a bar owner require full time or part time staff, a phone call is all you need. Every student trained at The Bartending School of Ontario receives a certificate when they complete a bartending course.

This certificate is verifiable by the school. A course in bartending isn't just about mixing drinks and pouring beer, but more importantly, how to treat your patrons. A simple "hi how are you today" goes a long way. Being ready when a customer needs another drink, and being able to have a short conversation with customers are all important. Every student will learn every aspect of the bar business at BSO. They only have qualified instructors.

**For further information contact Diana Roberts or Rob Berry at 416-466-7847 (stir) or fax 416-466-4758. E-mail info@bartendingontario.com. To check out their website go to www.bartendingontario.com**

### Did You Know .....

*Colin Farrell, Tyron Lietso, Bette Midler, Tom Cruise, Sara Botsford and Mike Myers all were shown how to mix drinks for their specific roles in their movies either on location or at the Bartending School of Ontario.*

*Colin Farrell starred in the movie "The Recruit". He's shown at the beginning of the movie mixing Martini's. The actual movie was shot on Yonge Street.*

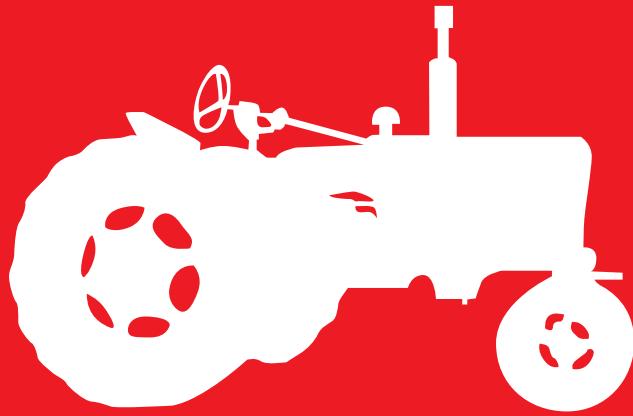
*Tom Cruise was in the movie "Cocktail" which was shot on location in Toronto at The Don Jail and the Alley Bar.*

*Tyron Lietso received private lessons for the T.V series 'Wonderfalls' shot in Toronto. Tyron is from Vancouver B.C and starred in the movies "Dinotopia" and "The importance of Being Erica". Sara Botsford and her fellow cast members from E.N.G. were all trained*

*Mike Myers another Canadian from Scarborough On. Starred in the movie, 'The Love Guru', which was filmed in Toronto*

*Bette Midler starred in the movie "Stella" shot on set location on Eastern Avenue again in Toronto.*





KEEP

CALM

AND

TRACTOR

ON

[www.redtractorbrewing.com](http://www.redtractorbrewing.com)



Glenn, The Roving Beer Reporter

# McReilly's Pub and Restaurant

82 Dunlop Street East, Barrie, ON  
Ph: 705-721-9521



This Roving Beer Reporter found himself looking for a little shelter and in need of something to eat. I was in Barrie on business and one of the local residents suggested I try McReilly's Pub, a pub they frequented and enjoyed.

Upon entering, I was naturally drawn to the bar. As far as sit down bars go, this one was just the right size, seating about eight people comfortably. The layout of the seating area was designed with a great deal of thought combining both an open plan area and booths for that extra privacy.

The pub has been in operation for about 10yrs and has a cozy atmosphere. On draught the pub has eighteen taps, fourteen import and four domestic

The menu has all the bar favourites including Chicken Souvlaki, Greek Salad, Shepherd's Pie and Fish and Chips.

The bar has an open mic session on Thursday and popular acoustic nights on Fridays and Saturdays.

A nice little pub in downtown Barrie and well worth the visit.



April pouring a drink



Mandy, Mike & April



# GREAT MINDS DRINK ALIKE

You get the most out of beer when you know what went into it. At the Beer Academy we educate, entertain, demonstrate, share and explain. From grain to glass, we celebrate how every aspect of beer is remarkable and delicious. It's a place where beer knowledge is shared, glasses are raised and thirsts are satisfied.

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Stephen Rich – Brewer at the Beer Academy

# BEER'S BACKBONE: MALT

**Question:** I know that there is Water, Hops, Yeast and Malt in my beer but what does malt do?

**Answer:** The distinctive flavour of beer can be attributed to its most prominent ingredient beyond water; malted barley. Most people might assume exactly that, but malted barley (or malt, as referred to by brewers) also impacts beer's color, aroma, body, strength, and mouthfeel.

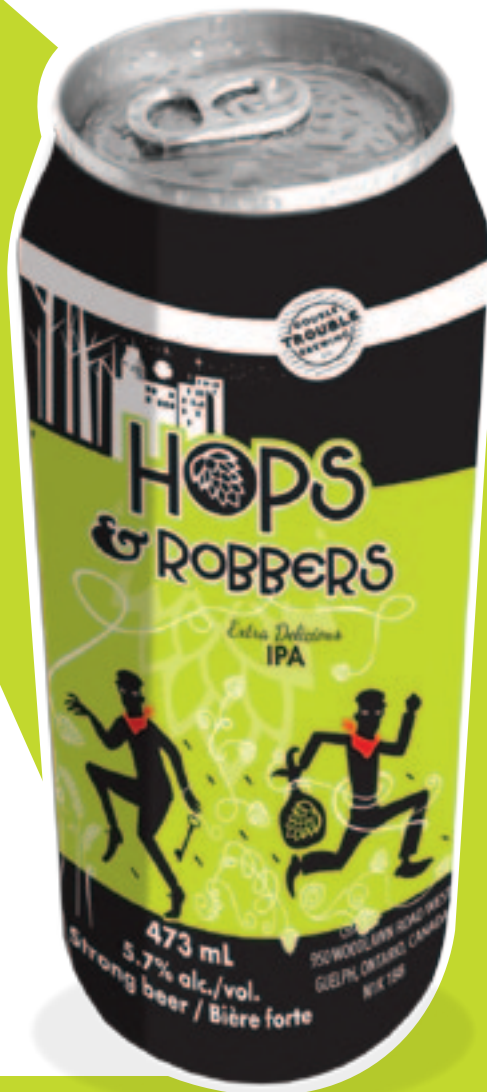
When designing a beer, brewers blend water, malt, hops and yeast to create a delicious recipe to achieve specific parameters – malt will be one of the brewer's main concerns. The amount and varieties of barley used will provide beer with sugars that will construct its flavour, aroma, strength, and body; All of this, from a seemingly simple grain.

Here is the magic though; there are hundreds upon hundreds of varieties of malt to choose from, and an unlimited number of combinations and recipes that you can create with them. Varieties of malt range in sugar content, types of sugars, color, flavour and aroma profiles. There are historical varieties that still remain benchmarks of classic styles such as clean and bready Pilsner Malt used in most golden Lagers, and there are modern innovations such as Carafa Special that are deep and roasty, but not bitter and can be found in Stouts and Black IPAs.

Malt can provide flavour and aroma characteristics that range from bread and dough, to honey and caramel, to apricot and plum, to figs and raisins, all the way to espresso and chocolate. With so many flavour options available, it's easy to see the unlimited potential of beer thanks to Beer's Backbone: Malt.

Stephen Rich, assistant brewer at the Beer Academy





Hops & Robbers is truly unique and refreshing. The result of craft-brewing at its finest.

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by Claude Lefebvre



Happy Be-lated New Year to the avid readers of The Pub Magazine! 2013 is going to be a big year for NAC as we embark on our 2nd anniversary as a company! We just introduced Propeller Revolution Imperial Stout (\$4.85 per 500ml bottle) to the Lcbo and will be adding: Radical Road Brewing Canny Man which is a 9.1% Scotch Wee heavy ale aged in Scottish casks for 71 days. This is priced at \$10.95 and can age a few years in the bottle. These brands are a one-time purchase with less than 600 cases each in the market and we anticipate a quick stock out.

We recently received approval from the Lcbo to launch a number of brands here in Ontario: Propeller IPA (Halifax, Nova Scotia) Phillip's Hop Circle IPA (Victoria, BC), Elysian Immortal IPA (Seattle, Washington), Green Flash West Coast IPA (San Diego, California) and Parallel 49th Mix pack (Vancouver, BC). We are thrilled with bringing you the beer fan a chance to experience some of these fantastic brands that will be available starting March 1st, 2013.

We at NAC have taken the liberty of growing our business around local breweries. Of the 40 brands that have been received by the Lcbo for new applications 40% are coming from the NAC portfolio! We are pending approval for a number of new brands with existing and new breweries. We will be able to report in the spring issue as to what new Ontario Craft brands will be made available at your local Lcbo and Beer Store.

In the meantime, Double Trouble Brewing Co has recently landed Hops & Robbers on draught at all 29 locations at Jack Astor's here in Ontario. This Dry-hopped English IPA will start pouring as of: January 30th, 2013 throughout Ontario. If you are interested in supporting a local Craft IPA, get out and support my brand! (Shameless plug, I know).

All the best folks and Thank you so much for supporting Independent Breweries from around North America!

Cheers!

Claude Lefebvre  
 North American Craft  
 Facebook: North American Craft  
 Toll free: 1-877-287-5112  
[www.northamericancraft.ca](http://www.northamericancraft.ca)



# Ontario PUBS.ca

The most comprehensive listing of pubs in Ontario, Canada

## LOOKING FOR A COOL PUB OR BAR?

If you like Ontario pubs as much as we do at The Pub Magazine then you should check out this site, [www.ontariopubs.ca](http://www.ontariopubs.ca). It has a growing list of the best of Ontario bars.

The site has a description of each pub along with photographs and when a pub has signed up the bar manager or owner can update the write up as often as they want.

Fellow pub lovers can become members of the site and be eligible for prizes as well as write their own reviews.

The site also features all of the back issues of The Pub Magazine, which you can read at your leisure.

"It's good to have someone else out there with the same passion as ourselves rooting for and promoting the best of Ontario Pubs" says Bill Perrie, Canada's Pub Guy and editor of The Pub Magazine.

Check in frequently with the site as new pubs are being added every day. For more information get in touch with Marcin at [contact@ontariopubs.ca](mailto:contact@ontariopubs.ca)



**CHECK US OUT!**

**WWW.ONTARIOPUBS.CA**

# BEST BAR NONE



Best Bar None is an industry led annual international accreditation and awards program for liquor sales licensees, offered for the first time in Ontario.

For 2013, Best Bar None Ontario is a pilot project focusing on Toronto's entertainment district.



ORHMA president Tony Elenis

The Pub Magazine sat down with ORHMA (Ontario Restaurant Hotel & Motel Association) president Tony Elenis about the new initiative Best Bar None.

**Pub:** What is the objective of the BBN program?

**Tony:** This program is to accredit and reward good operators; it is an assessment not an inspection, more or less a self evaluation by the operators themselves.

**Pub:** What goals do you aim to achieve?

**Tony:** Eventually we want all licensees to participate, therefore raising the standards for a better experience for everyone.

**Pub:** Can any bar apply?

**Tony:** Any bar in our designated areas can apply, as long as they have not had a liquor infraction within the last twelve months.

**Pub:** You have a pilot program in Toronto's entertainment district at the moment, how is that going?

**Tony:** The pilot program is going very well and allowing us to monitor the progress thus developing new ideas and tools to move forward.

**Pub:** Is there a cost?

**Tony:** There is no cost to any bar who applies.

**Pub:** Where did the idea for BBN come from?

**Tony:** It actually started in the U.K. back in 2003 and the program has taken off dramatically over there, more and more licensees want to have that BBN accreditation so customers know that the premises have achieved a very high standard.

**Pub:** Who is involved in Ontario?

**Tony:** As you know we have just started our pilot program but our oversight committee has really grown. The committee includes the AGCO, LCBO, M.A.D.D., B.I.A. Entertainment District, Resident Associations, Police Services, The City of Toronto, Prime Restaurants and the Crocodile Rock nightclub. Sponsors include Labatt, Molson and The Beer Store.

**Pub:** What part does the ORHMA play in this program?

**Tony:** We are the umbrella group that oversees the BBN program.

**Pub:** How can licensees find out more about this initiative?

**Tony:** They can find all the details at [www.bbnontario.ca](http://www.bbnontario.ca)





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Glenn, The Roving Beer Reporter

# Danforth Amateur Fun Pool League D.A.F.P.L.

Over the last 2 decades, pool leagues are becoming more popular throughout the hospitality industry. These leagues invite top players, casual players, men and women alike to participate. "For the most part, pool players do a lot of traveling to game venues" says Mervyn Wallace, owner of The Kilt and Harp and The Kilt and Keg pubs on the Danforth in Toronto.

When it comes down to it, going out to your local pub, having a couple of beers and shooting a friendly game of pool shouldn't involve time and travelling. People on the Danforth for the most part can walk from one pub to another in a matter of minutes or at the very worst, hop on the subway and be there in ten minutes.

With this in mind, Mervyn, after a few beers and consulting with good friend and fellow bar owner Ryan Mangano along with other interested patrons came up with the idea of a local pool league with less travelling and more fun being the theme.

Ryan owner of the Linsmore Tavern suggested that they try out their idea by having a friendly home and away game between the Linsmore Tavern and The Kilt and Keg pub to see if there was an interest. So during the summer of 2011 the two organised a home and away game and it was a success.

The idea soon caught on and throughout the summer months Mervyn approached other pub owners along the Danforth to get their opinions. After several meetings with other pool players and ex-pool players from other leagues, their feelings were that other leagues were too expensive and were not set up for fun. So after a few practice games at different locations to introduce the idea things began to look very positive.

Now the hard work takes place, Ryan and Mervyn put together team schedules and organised players and set things in motion. People don't understand just how much work goes into organizing a league says Ryan, it doesn't happen overnight that's for sure.

After a visit from their local Molson Coors Canada representative Kathleen Krisciunas, Merv proceeded to explain what he had in mind. Kathleen quickly saw an opportunity to sponsor the league and was pleased to assist.



**Proud Supporter D.A.F.P.L.**

1298 Danforth Avenue, Toronto, Ontario, M4J1M6  
Phone: 416-466-5130, Owner: Ryan Mangano

## KILT & HARP PUB



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And so as of Oct 1st 2011 the Danforth Amateur Fun Pool League was introduced to the Danforth and surrounding area. Initially there were 4 pubs and a total of 5 teams participating in the first season which lasted 12 weeks. At the end of the first play, the regular season winners were Mavericks Bar, and the play off winners were the Linsmore Tavern. Both the league and playoff winning teams received \$500.00 cash and a trophy sponsored by Molson Coors Canada.

Unlike other pool leagues, The Danforth Amateur Fun Pool League returns all monies in prizes to the players. Needless to say, this was cause for celebration and Molson's were on hand to make sure no one went away thirsty.

With a little more drinking and promoting through the summer, Mervyn started the 2012 season at the end of September with a total of 7 pubs and a total of 10 teams. With growth and expansion like this, Molson might have to increase its work force to make sure the league has enough beer!

The initial cost for a pub owner is \$120 per team per season. A league entry fee of \$20 per player per full calendar year. Each team can have 5-7 players and only the players who are playing that night will pay a \$5. fee. At the end of this season, the league will have a lot more money and prizes to give away as a result of more teams participating.

The games are played on Monday nights and start at 7.30pm. The league is a non-profit organization and all monies collected are returned in the way of prizes, trophies and best of all "a party at the end of the season." For new pubs wishing to join the league or requesting more information about the league please contact:

Mervyn at 647-706-9865 or Ryan at 416-433-1545.



Merv and Ryan

Both Mervyn and Ryan would like to take this opportunity to thank all the players who are participating in the league. A special thanks to all supporters and to Kathleen with Molson Coors Canada also.



Merv shooting the ball



Rachel



Ryan

# KILT & KEG PUB

## DART BOARDS & POOL TABLE



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Glenn, The Roving Beer Reporter

# RACK EM UP...

## With the Roving Beer Reporter

More and more pubs are putting in pool tables it seems. Used to be the only place you could have a beer and shoot a game of pool was in some seedy, smoke filled back back room in a bar that women were not allowed into. How times have changed. I can remember the mid-seventies when the licencing act changed a little allowing for bars and taverns to diversify their appearances by using such names as "sports bar, roadhouse, bar and grill and even the word pub started to appear.

If you've ever wondered how billiards A.K.A. Pool got started, grab a cold one and read on. Pool has a long history beginning in the 15th century. The game has been played by kings, presidents, commoners, ladies and gentlemen and hustlers alike. It began in the 15th century as a lawn game similar to croquet in Northern Europe and has evolved into present day's style of billiard/pool table and rules.

The game then moved indoors and was played on a wooden table with green cloth to simulate grass. A simple border was placed around the edges. The balls were shoved, rather than struck, with wooden sticks called "maces." The term "billiard" is derived from the French language, either from the word "billart", one of the wooden sticks or, or "bille" a ball.

There are accounts of both royalty and nobles playing the game known as the "Noble Game of Billiards" since the early 1800's. However there is evidence that people from all walks of life played the game since its inception. In the 1600's, Shakespeare mentioned the game of billiards in "Antony and Cleopatra". Seventy-five years later, the first book of billiard rules remarked of England that were "few tones of note therein which hath not a public Billiard-Table."

The "cue stick" was developed in the late 1600's. When the ball lay near a rail, the mace was too inconvenient to use because of its large head. If this was the case, players would turn the mace around and use the handle to strike the ball. The handle was called a "queue" which means tail from which we get the word "cue." The two piece cue stick arrived in 1829.

Originally billiard/pool tables had flat walls for rails they were there to stop the ball from falling off the table. The rails later became known as "banks" as they somewhat looked like the banks of a river. Players soon discovered that balls would

bounce off the rails, if deliberately aimed at them, and the "bank shot" was born. Players would often use more than one bank to make a shot.



No one knows exactly who, when or where the first billiard table was built. The earliest documented record of a billiard table was made in 1470. In an inventory of possessions of King Louis XI of France, his table was said to have contained the following: a bed of stone, a cloth covering, and a hole in the middle of the playing field into which balls could be driven.

Ever wondered what the cloth is made of? Well amazingly, the main component of billiard cloth has remained unchanged for over 400 years. Wool was used in the 1500's and remains the fabric of choice today. It has, of course, undergone some perfecting (and some wool/nylon blends are used today).

After the discovery of vulcanized rubber by Charles Goodyear, applications of his discovery revolutionized the billiard cushion. John Thurston was the first to use Goodyear's discovery in the construction of billiard cushions. The result was a consistent and reliable cushion enabling players to make once unpredictable shots an integral part of the game.

Until 1869, billiard balls were made of ivory. Because billiard balls had to be cut from the dead center of a tusk, the average tusk yielded only 3 to 4 balls. John

Wesley Hyatt that same year discovered celluloid which revolutionized the composite billiard ball. Elephants can thank their present existence and this gentleman for his invention. Strangely, his discovery had more to do with billiards than any plastic-related vision or enterprise. Later advances in plastics led to the balls of today, and forever changed the face of the world. It can thusly be stated that the world's first plastic was actually a result of a billiard-related quest: the search for a new material, for the perfect ball.

Billiard/pool equipment improved rapidly in England after 1800, largely because of the Industrial Revolution. Someone decided to try using chalk to increase friction between the billiard ball and the cue stick, even before cues had tips and found a significant improvement in their performance.

The invention of the cue tip by Captain Mingaud in the early 1800's certainly changed the way the game was played. His cue tip was made of leather and as a result, players had more control of the ball. Captain Mingaud who was imprisoned in France for political reasons, was allowed to have a billiard table inside his



Cathy Palmer & Judy Zhang. Chalking Up

cell. While in prison he became obsessed with the game and became a student of the physics of shot making. He truly transformed the cue into a scientific instrument and revolutionized the "magic" one

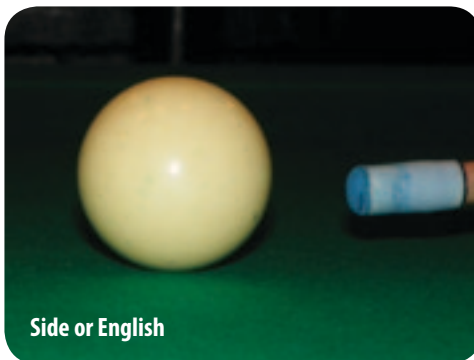
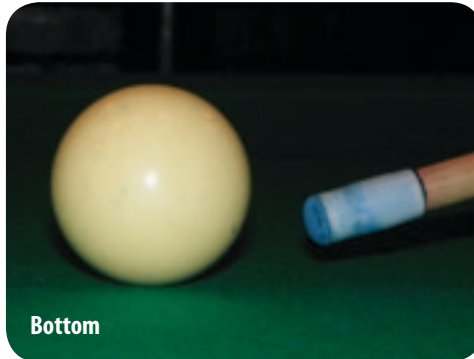
could impart on the cue ball, through the art of "spin" and "English."

Mingaud also discovered that by raising the cue almost vertically - in fact into the position in which the mace would be used - extraordinary spin effects could be obtained by striking a sharp downwards glancing blow to the left and right across the cue ball. This type of shot or stroke became known as the masse - French for mace. No other invention so dramatically affected "touch, control, positioning, and overall strategic play." Visitors from England showed Americans how to use spin, which explains why it is called "English" in America but nowhere else. (The British themselves refer to it as "side.")

Most billiard tables up until the early 1800's constructed of wood. But unsatisfied with the playability and warping tendency of wood, John Thurston set out in search of a new material. His discovery came in the form of slate in 1826. Slate was cheap and readily available, and offered a far smoother surface. Its immense weight led to construction of far sturdier tables. His innovation has truly withstood the test of time. Slate continues to be the material of choice in quality tables today.

One of the biggest names in billiards and pool tables is Brunswick. John M. Brunswick a Swiss immigrant and woodworker emigrated to America in 1819. Later in 1845 built a billiard table factory. After merging with two of his larger competitors Julius Baike, in 1873, and Phelan and Collendar, in 1884 the company officially became "Goliath." After his death in 1886, control of his company was passed on to his family. After surviving the depression, the company once again were on an upward spiral of profits and growth. To this very day Brunswick remains a dominant name in American pool rooms and homes.

The word, "pool" means a collective bet, or ante. Many non-billiard games, such as poker, involve a pool but it was pocket billiards that the name became attached. Another interesting fact is that the term "pool room" now means a place where pool is played, but in the 19th century, a pool room was a betting parlor for horse racing. Pool tables were installed so patrons could pass time between races. The two became connected in the public mind, but the unsavory connotation of "poolroom" came from the betting that took place there, not from billiards.



With the introduction of 15 ball pool in the mid 1800's when balls were numbered 1 thru 15, players would receive points equal to the value of the ball. The sum of the balls in a rack is 120, so the player who received more than half the points in total or 61, was the winner. The first American 15 ball championship was played in 1878

and was won by a Canadian Cyrille Dion. In the early 1900's the game of eight Ball was invented, and shortly afterwards in 1910 Straight Pool was invented. Nine Ball seems to have developed around 1920. The first coin-operated billiard table was patented in 1903. The cost of a game on the first pay-for-play table: one penny.

The term "scratch", as applied to a pocketing of the cue ball, was derived from the penalty assessed for such a foul. In pool's early days, the score was often kept on a chalkboard. When a player pocketed the cue ball, his opponent "scratched" a point off the shooter's score. Throughout most of the 1800's, the chalk used on leather cue tips was carbonate of lime, better known as blackboard chalk. Most chalk used today is comprised of fine abrasives and does not contain a speck of chalk.

After the second world war and, going into the 50's, the game of pool was on the decline. Room after room closed quietly and by the end of the 1950's it looked as though the game might pass into oblivion. Billiards was revived by two electrifying events, one in 1961, and the other in 1986. The first was the release of the movie, "The Hustler". The black-and-white film depicted the dark life of a pool hustler with Paul Newman in the title role. New pool rooms opened all over the country and for the remainder of the 60's, pool flourished.

During the 70's, the game of pool again declined in popularity, and continued to decline until 1986. "The Color of Money", the sequel to "The Hustler" with Paul Newman in the same role and Tom Cruise as an up-and-coming coming professional, brought the excitement of pool to a new generation. The result was the opening of "upscale" rooms and as of the late 80's this trend has surged.

At the beginning of this story, I mentioned about the pool room being a men only environment and it was very difficult for women to be accepted into the game. Now these situations have changed, women are accepted as equal and in some cases exceed men in their ability to take the game to new heights. So lookout guys!!! When the lady says "RACK EM UP" you could be in for a good game...



## Jester's Court

**279 Queen Street,  
Port Perry, ON  
Ph: 905 985 2775  
[www.jesterscourt.ca](http://www.jesterscourt.ca)**

This little bar in the charming town of Port Perry is well known for its friendly staff, good food and believe it or not, its many ghosts. Jester's Court has been written up in several newspapers and books for its spirits and many of the staff and customers have seen or felt a presence.

Don't let that put you off visiting though as the pub is charming and inviting. The bar area is to your left and the dining area with four large booths and a central fireplace is to your right. Next to the dining room is a large sunroom that is heated in winter. A lovely garden patio out front is shaded by large mature trees.



Taylor and Yvonne





An upstairs lounge can be booked for private functions for groups up to fifty. This lounge also hosts many events throughout the year such as murder mysteries and comedy improv nights.

The bar has a psychic reader in every Tuesday between 3p.m and 9p.m. and it is best to make reservations for a sitting. If you

are a fan of jazz then the pub is the place to be on Sunday's, please check with the bar for showtimes. Monday is wing day and seniors get a discount on Tuesdays. The menu features great main courses such as a 10 oz. AAA New York strip-loin and a spicy Jambalaya.

A great little pub with plenty of character.





## Alexander Keith's SUPER FAN

Tim Spears was running the V.I.P. club at the Royal Fair back in the day when the club was being sponsored by Oland and Alexander Keith's was on tap. You have to try what you are selling so Tim did and it was love at first sip. Since then Tim has become the brand's # 1 fan.

The bar in his Ajax home basement is covered with Keith's memorabilia and even has four, yes four, Alexander Keith's beer fridges, two of which were won by entering contests.

Tim has entered many contests including one where he wore a kilt, hired a piper and put up his Keith's umbrella in the backyard all to create a photograph to send into Alexander Keith's to prove he was the ultimate super fan.

He won a trip to Halifax through an online Facebook birthday card signing contest back in 2010 for Alexander Keith's 215 th birthday, Tim and his wife Sharon enjoyed it so much they went back for the 216th and 217th events and will continue to go every year from now on. While on one trip there, Tim bought a kilt at a local store and of course it is an Alexander Keith's special tartan.





When I met Tim at his local pub, Fionn Mac-Cools in Ajax, he was wearing a Keith's shirt and jacket. His wife Sharon is also a fan and was wearing Alexander Keith's beer can ear rings.

Tim is a supervisor with 31 years under his belt with the TTC. His colleagues rib him a bit about his passion but it is all in good fun.

So the next time you are in a bar and you hear someone order a pint of Keith's, it just might be Tim Spears, the ultimate Keith's fan. Cheers! to you Tim.



Sharon and her ear rings



Tim and I



## LABOUR OF LOVE?

All my dreams came true on Christmas morning, I got my very first home brew kit. The excitement was heard by all that would listen. This self appointed beer nerd was finally going to get some hands on experience. I have been on my fair share of brewery tours, I know the four main ingredients of beer (water, grain, hops, and yeast) and I have done extensive research on the brewing process, no stress I have this thing down. Or so I thought. The following is a play by play of my first attempt at home brew and I promise to be unflatteringly honest. I would like to thank The Brooklyn Brew Shop for their well packaged, informative home brew start up kit and my beautiful assistant.

In preparation for this adventure into another level of beer appreciation I did my research. The Brooklyn Brew Shop does not include paper instructions in their packages, instead you can either get the file from their website or watch their fun instructional videos. I utilized those and many other resources available to me. I was also given Sam Calagione of Dogfish Head Craft Brewery's Extreme Brewing for Christmas which was helpful on the basics and very inspirational for future experimental brewing. I prepared myself best I could.

### The Everyday IPA brew kit includes:

- 1 Gallon Fermentation Jug • Screw Cap Stopper • Airlock • Racking Cane • Tubing
- Tube Clamp • 12" Lab Thermometer
- Sanitizer Packet • Ingredient Mix

As the packaging says if you can make porridge at home then you should have all the other necessary tools to make your first batch of beer. So my beautiful assistant and I put on our kitchen lab gear and dove on in.

**12:30pm** - Set up and sanitize! All of the material I absorbed on the subject of home brewing stressed the importance of sanitation. It is the most important part of the process to help ensure ideal and consistent conditions for your beer ingredients to do their thing. This is a very time consuming process, I felt myself being consumed by my paranoid about possible contamination.

**1:00pm** - I pour 2 litres of water to a



large pot and set it to boil, reaching an ideal temperature of 160F. The instructions say you are fine to use tap water for the entire process but for the sake of consistency I used bottled spring water. It was suggested to be me in a very informative video by celebrity chef Alton Brown.

**1:10pm** - 160F achieved and mash added! Next we brought the mix down between 144F-152F and cooked it for an hour. Keeping the temperature consistent is an important part of this step and I used the thermometer included in the kit to do so. This is something we struggled with, occasionally having to remove the pot from the heat to cool it down. The kitchen is now full of a slightly odd porridge smell, actually making me a bit hungry! I quickly learn it smells better than it tastes. On another burner I boiled another 4 litres of spring water, the sparge. This extra water will be used to poured over the grain to help ensure all sugars produced by it are drained into our third and final pot. Similar to how hot water is poured over coffee grinds.

**2:10pm** - The intention here is to cook out all of the sugars of the malt. The liquid left has the consistency of maple syrup and smells very sweet. Time to set up the lauter tun, a strainer over an empty 6 liter pot and start pouring the mash mixture.

**2:33pm** - The mash is put in the strainer and the liquid that is strained out is called wort and I am seriously questioning the possibility of getting .75liters of it out of our mash, but my helpful assistant has faith. We struggled with the straining here trying a couple different combinations of straining equipment. We used a pasta strainer which, unfortunately, had larger holes and some of the mash went through. Next time we will come prepared with a thinner strainer.

**2:46pm**- Using the sparge (all 4 litres, at 160F) we started extracting the wort through in stages, a very time consuming process but eventually got all of it out of the mash. This is also a very time consuming process, and we still end up shy of the ideal 4.75liters of hot wort but thankfully we can always add more water to the 1 Gallon carboy later on.

**3:07pm**- Finally finished straining the wort through the grains now it is time for the 'hot break', bringing the wort to a boil.

**3:17pm**- Boil achieved and we begin adding the hops, first a full packet of Columbus hops for flavour. Suddenly the aroma changes dramatically in the kitchen lab to a distinctive hop calibre.

**3:42pm**- We are now adding 1/5 of the Cascade hops to the boil every 15 minutes for aroma. After adding the second dosage at this time, the smell is changing again and it is divine.

**4:01pm**- Adding the third dose of Cascade hops and the colour of the wort is changing. It is looking rather murky as well. Thankfully I love an unfiltered IPA.

**4:15pm**- Adding the final dose of Cascade hops the pot is a lovely murky, bubbly, brown. I am making sure not to boil it too much and burn the sugars we worked so hard to bring out.

**4:20pm**- The directions say to then take your boiled pot off the heat and submerge it in an ice bath. Thankfully we had a white Christmas and I was able to chill the mixture down out on the front lawn in the snow. I made some new friends in the neighbourhood that afternoon. We had to bring the liquor, which is the actual technical term, down to 70F.

**4:40pm**- Liquor is still well over 120F. This would have been a good time to start cleaning, noted for the next time around. Thankfully I have a good book to pass the time.

**5:35pm** Almost.....there... Come on old man winter!

**5:45pm**- 70F median achieved, now it is time for the final filtration of the liquor into the carboy for fermentation. The plan for filtration is a standard kitchen funnel and a coffee filter.

**6:45pm** - We are struggling here, this method is taking far too long. We are nowhere near done. The filter must be too fine and we let too much of the grain through the first strain, making for a very crowded funnel. I will admit after this amount of time and this little filtered through I am losing hope and my sanity. We



eventually resort to a decently fine pasta strainer and it worked as best it could but a fair bit of husk and bits made their way into the carboy. I am ok with sediment but I hope it does not negatively impact the first attempt!

**7:20pm**- Carboy filled up to the gallon mark with some more spring water and the last and incredibly crucial part of the process is added, the yeast. Last step is to screw on the sanitized cap and tubing (used to let the carbon dioxide escape) into a bottle of sanitized water and tuck them away to rest in a cool dark out of the way, in this case the spare bathroom. The beer in process will work away here for the next 2-3 days, once the mixture stops bubbling. Finally done for the day

#### 24 hours later

There is a lot of activity at the top of the fermenter, everything is a greenish brown and murky. I will admit I am nervous of how it will turn out. The change is happening right there in front of my eyes, the yeast feasting on the sugars creating alcohol fulfilling their ultimate task in their short lives.

#### 48 hours later

The bubbles have stopped. I can truthfully say I was able to resist peaking at my beer too much as excess light could spoil it. As excited I was, the thought of spoiling held me back. Now it is time to switch out the tubing cap and replace it with a sanitized airlock chamber filled up with either liquid sanitizer or vodka. The beer now sits undisturbed for 2 weeks until bottling time.

Now I wait in order to taste the fruits of my labour. Within the first couple hours of having finished the project I considered not trying it again, it was a long draining day. Though I think it was a great first run, we learned a lot of things not to do and had great ideas on ways to improve on time and labour. The most important thing I learned during this foray into home brewing was a greater appreciation for craft brewing. All craft breweries start out on a small scale with some truly passionate and creative people to behind some amazing brews. The amount of precision and attention the process requires surprised me. As a celebration of beautifully crafted beer I enjoyed a couple as I began the projects major clean up! Stay tuned to these pages for the tasty final result.



# Lake Simcoe Arms

21089 Dalton Road, Jackson's Point, ON

Ph: 905 722 5999

[www.lakesimcoearms.com](http://www.lakesimcoearms.com)

This beautifully restored Victorian building now houses the Lake Simcoe Arms, a British style pub and restaurant. The bar area has wooden floors and a long sit down bar separated from the large dining room by a brick and glass partition that also doubles as a stand up bar. The carpeted dining area has a couple of cozy side rooms and a large central brick fireplace.

A deck patio out front is one of the largest and certainly the most popular in Georgina. This grand old pub also has an upstairs function room called The Simcoe Room, a perfect place for weddings and parties catering up to 100 guests. The bar has live bands every Friday including the popular entertainer Grant Fullerton and throughout the summer every Sunday features jazz on the patio.



The Arms has a dozen draught taps that include Stella Artois, Creemore and Strongbow cider. The menu has all the traditional favourites such as Shepherd's pie and Steak and Kidney pie as well as homemade quiche and home-made burgers. An alcove by the bar has two dart boards for those who like a pint and a game of arrows. Not far from the shores of the lake, the pub is a nice place to stop for a pint and some lunch while visiting the area.

# FastRack

Since August the pub scene early adopters in Ontario have been switching out their old, soggy beer boxes for shiny, stylish FastRacks. FastRack: a patent pending Rack and Tray system is streamlining empty beer bottle recycling and making waves. And not small waves either, with 70% of Jack Astor's locations now FastRack Certified with high reviews.

The idea was born out of Nova Scotia (go figure) by Mitchell Lesbirel. Together him and Casey Binkley have partnered up to bring this new invention into the hands of the real benefactors. FastRack has been helping Ontario pubs, clubs, restaurants and hotels "get along" much better with The Beer Store in terms of scheduled drop offs and pick-ups of empty beer bottles. Gone are the times of un-drained bottles, broken bottles, fruit flies and soggy beer boxes that cannot hold their contents. FastRack eliminates these issues and puts smiles on the faces of bartenders, servers, bar backs and The Beer Store staff picking up bottles. High Five for everyone!

FastRack works like this: bottles are inserted upside down draining into the Tray; when FastRacks are full, they can be stacked for storage or transportation and then an empty beer box is slide on, and the box, FastRack and bottles are flipped over. The result? A fully, organized dry box of empty bottles.

Mark Teneycke, Director of Operations for Pegasus Group of Companies Inc. says it best: "Our staff find it easy to use and efficient with less time sorting bottles."

FastRacks can be found through United Restaurant Supplies as well as Sunshine Bar & Restaurant Supply. You might see the project on Dragon's Den later this year as the guys just auditioned for the 2013 season. More information including videos, testimonials, pictures, and ordering info can be found at: [www.thefastrack.ca](http://www.thefastrack.ca)





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# Rockford's Bar & Grill

2124 King Road, King City, ON  
Ph: 905 833 0400

When you enter Rockford's the bar is to your left and the large dining/sports lounge is to your right. The bar area has three booths on the left side and high top tables central to the room. The decor is wood paneling and mirrors with hardwood floors. The long sit down bar takes up the top side of the pub. Plenty on tap including Moosehead and Murphy's Stout.

The lounge area is one of the nicest rooms you will find anywhere, it has a large stone clad fireplace, plenty of large booths and a banquet table that seats sixteen. Here you will also find several big screens.

The menu has a large appetizer and dip section, which includes a very popular grilled calamari. A variety of pasta dishes and stone baked pizza's are also available along with seven different burgers.

The pub is well known for its wings and has seventeen different flavours.

A jukebox on the wall provides daily entertainment along with the friendly staff.

The lounge at Rockford's makes for an awesome party room and can be booked for private functions. Located not to far from Toronto, it is a perfect little pub for a Sunday excursion.



Angela



## Stout Irish Pub

221 Carlton Street East, Toronto, ON  
Ph: 647 344 7676  
[www.stoutirishpub.ca](http://www.stoutirishpub.ca)

We at The Pub Magazine first featured this great little pub not too long after it opened, we decided to check back on the eve of their second birthday to see what, if anything, had changed.

Glad to report that the pub has went from strength to strength and is one of the premier pubs in Toronto for flying the flag in support of wonderful craft beers.

When approaching the bar and seeing the eclectic mix of draught taps in front of you it can be a very daunting experience, especially if you want to try something new, have no fear though as the staff at Stout Irish Pub have more than done their homework.

They are right there to help you make a decision with a run down of the beers and their styles. It's like getting a free beer tasting lesson from the friendly knowledgeable bartenders. Not only on draught will you find a large array of assorted premium craft and international beers but the fridge is overflow-





Colin



ing with another assortment of almost seventy brands. If the bar is busy, don't worry as the extensive beer menu also gives you the low down on taste and style. Even easier is the fact that the beers are all put into sections such as 'Hop To It' a reference to more hoppier varieties such as Hops and Robbers IPA and Flying Monkeys Hoptical Illusion. Then there is 'Welcome To The Dark Side', which includes Cameron's Dark 266 and Stone Hammer Dark Ale.

The menu is enhanced by the inclusion of many seasonals and one off's and of course a rotating cask tap for those who are fans of 'Real Ale'.

Stout Irish Pub was voted the Best Bar and Pub of 2012 by dine. TO along with a host of other awards by Toronto food and drink magazines.

The bar is divided into three sections, the cozy pub sits in the middle and to the back is the large dining area. Downstairs at the front of the pub is a lovely little lounge complete with central fireplace.

A large menu to suit every taste includes exceptional burgers and the area's best fish and chips.

Owner Erin Gamelin has a wonderful passion and enthusiasm for the business along with a very knowledgeable take on the world of craft beers.

The pub always has something to celebrate, whether it's the launch of a new beer or a seasonal party. Check the website or join the pub on Facebook for details and updates.

Stout Irish Pub is a must visit for the Pub and Beer Lover.





Glenn, The Roving Beer Reporter



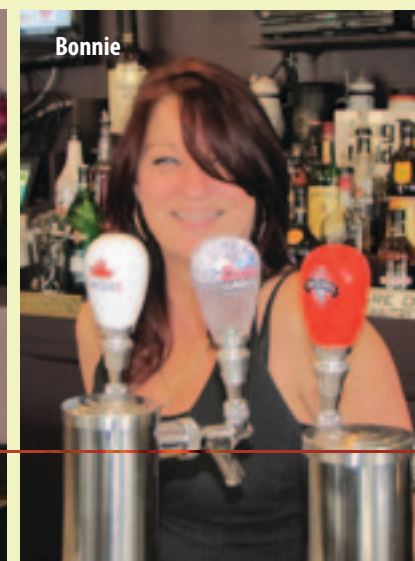
# Karla's Roadhouse "NOW OPEN"

**4630 Kingston Road,  
Scarborough, ON  
Phone: 647-352-7780**

If there's one thing that brings a smile to this Roving Beer Reporter's face it's those magic words "OPENING SOON", I know, music to your ears, a tear in your eye "wow"... Just driving around checking on beer quality throughout the province yeh, yeh, "I know boring job, but look, some ones got to do it", and there it was printed on the side of a 1949 Ford Meteor "OPENING SOON KARLA'S ROADHOUSE".

Say no more, a nods as good as a blink to a blind man, I'm doing a "U" turn and heading back. On making the turn into the parking lot, I parked right next to the 49 Ford and took a close look. No restoration, 12,000 miles, just a great looking car. I headed on over to the bar entrance and went in. The first thing to catch my eye was an array of old licence plates and 50's memorabilia. An absolute contrast to what it used to be.

O.K. Glenn, what did it used to be. Glad you asked, over the years this location has had a number of names starting way back as The Wooden Spoon





Kai



Kai & Bonnie

then Woody's Landing, then Roosters, some of the regulars in this end of town will already know the location by now, then Snarlyz, yes Snarlyz... Now it gets even better, guess who's coming back to bartend? Bonnie, no, YES, no, YES. Gosh! I hate repeating myself, yes Bonnie is coming back. Are you on the edge of your glass yet, as of mid - December, Karla's Roadhouse will be open for business and the Grand Opening will be soon owner Norm Peer tells me.

"Norm everything looks ready to go now", "I know, but we still have a few things to take care of so mid - December looks to be the right time to open". Karla's Roadhouse is located at the corner of Manse Road and Kingston Road in West Hilland will truly be a family run business. Norm along with his wife Karla and daughters Ashley, Tonya and Kala are looking forward to seeing all the regulars who have become family over the years.

Bonnie will be on hand to serve whatever your flavour from the choice of 9 draughts on tap including Molson Coors and Labatt's. Master Chef and Male Dancer Extraordinaire Kai will be on hand to dance for the ladies and to serve food favourites from the newly renovated kitchen including his World renowned Chicken Wings, Burgers, Steaks and a host of mouth-watering favourites from the new menu.

The taste of flavours to come was very present at the Grand Opening with an exciting array of food presented by Kai. I personally have a weakness when I see spare ribs and delightfully surprised when I spoke to owner Norm that his wife Karla had cooked these ribs with her own special recipe. I feel sure if Karla shares this recipe with Kai, people will be breaking down the doors for this experience.

A Roadhouse wouldn't be complete unless there was a pool table, dartboard and juke-box, so while feasting on your favourite snacks and keeping Bonnie, Kala, Tonya and Julie (Jules) busy pouring you a beer or two, listen to some of your favourite tunes and mingle. Oh! Ladies because Kai is going to be in big demand, it is advised you call ahead and book your private dancer. This truly is a place where everybody knows your name. You'll be a stranger here but once my friend, welcome to Karla's Roadhouse.

"Of course Norm, you know my publisher is going to demand I come back time after time to sample all the different draughts you are going to have on tap, No, YES, No, YES, didn't we just go through this... Well good luck Norm and Cheers!"





# WHAT'S ON TAP?

by Mark Ste Marie

I think most beer drinkers will agree with me when I say, that for the most part, beer is just better on tap. I don't know why. I'm not a beer critic, or a brewmaster, or even a scientist, but whatever the reason, it just is. So why does beer have a monopoly on taps? Who says that the same seemingly ineffable benefits that the tap delivers to beer can't be applied to another beverage, like wine for instance. Well, Montréal based company Versay has decided that the world is ready to set aside its conventions and obstinacies, in the wake of a future that makes the screw cap look traditional – wine on tap.

One of the major benefits of selling wine by the keg is that it's both cost and environmentally efficient. The cost savings come from the bottles, labels and corks – or lack thereof – while the reusable nature of the keg and a reduced shipping weight contribute to a more sustainable approach.

with a broad brush – but we've all seen the row of dusty bottles behind the bar. It's like a police line up, only you're trying to identify the one least likely to be bad. And third is the infamous cork taint, caused by the presence of 2,4,6-trichloroanisole (TCA). I've heard estimates on the number of bottles affected by TCA range anywhere from under 1% to as high as 10%, which is almost a bottle in every case. Of course most restaurants are aware of this, and are more than willing to bring you a new bottle should you choose to send the first back. This does however, require a certain amount of moxie and confidence, which many people lack when dealing in the daunting, sometimes pretentious world of wine.

And therein lies the biggest obstacle to a company like Versay, and what they're trying to accomplish. Wine drinkers aren't exactly known for their openness to change. However, with big



That's all well and good; restaurant owners are certainly in favour of saving money, and, in this day and age, I think it's safe to say that the majority of us are all for more environmental practices. But, that counts for very little if the wine is no good. Fortunately, the folks at Versay have done an excellent job in sourcing quality wines on tap which are now available in Toronto, at such restaurants as The Miller Tavern, Rock Lobster, One in Yorkville and uptown Wildfire.

In fact, wine on tap actually goes a step further than just being a neutral delivery system. In the first place, because it's temperature controlled, you're spared the all too common tepid red or the frigid white. Second – and I don't want to paint all restaurants

brothers New York and California as the largest North American markets for wine on tap, it is only reasonable to assume Toronto is close behind. Just look at some of the wines we're drinking now, that even ten years ago you'd be hard pressed to find – wines from Argentina, Chile and Portugal. We've just recently started to drink wines that we're producing right here in Canada. Fortunately, in the end, quality wins over even the most tenacious and conservative wine drinkers, as Versay continues to be the company that brings high quality wines to restaurants across Ontario.

So, next time you ask what's on tap, you may be surprised at some of your options.

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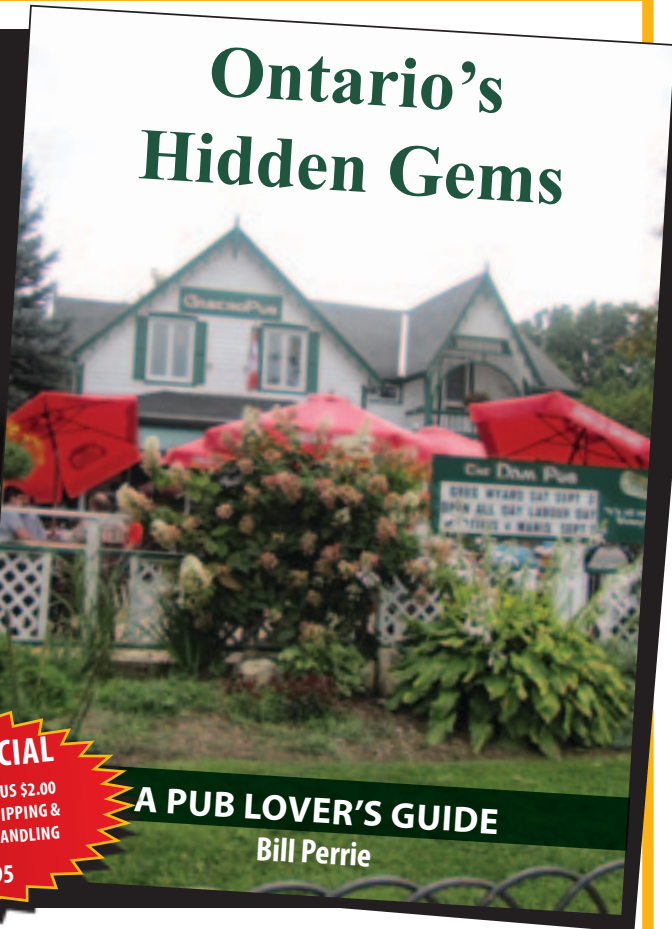
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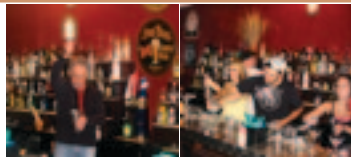
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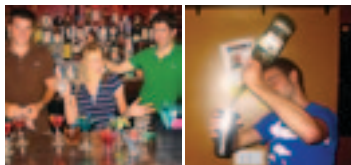
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